Teaching guide

IDENTIFICATION DETAILS

Degree:	Gastronomy
Field of Knowledge:	Social and Legal Science
Faculty/School:	Law, Business and Governance
Course:	REGIONAL CUISINE I
Type:	Optional
ECTS credits:	3
Year:	4
Code:	1487
Teaching period:	Seventh semester
Area:	Culinary Arts
Module:	Discipline
Teaching type:	Classroom-based
Language:	Spanish
Total number of student study hours:	75

SUBJECT DESCRIPTION

SKILLS

Basic Skills

Students must have demonstrated knowledge and understanding in an area of study that is founded on general secondary education. Moreover, the area of study is typically at a level that includes certain aspects implying knowledge at the forefront of its field of study, albeit supported by advanced textbooks

Students must be able to apply their knowledge to their work or vocation in a professional manner and possess skills that can typically be demonstrated by coming up with and sustaining arguments and solving problems within their field of study

Students must have the ability to gather and interpret relevant data (usually within their field of study) in order to make judgments that include reflections on pertinent social, scientific or ethical issues

Students must be able to convey information, ideas, problems and solutions to both an expert and non-expert audience

Students must have developed the learning skills needed to undertake further study with a high degree of independence

General Skills

To develop professional skills such as humility in the workplace, consistency in practice, tidiness and discipline, objective self-criticism and the spirit of achievement.

To develop the professional skills involved in risk forecasting, decision making and problem solving.

To recognise the importance of the social and environment elements of one's professional and business activity and of the need for a professional code of ethics.

To be able to apply the theory and knowledge acquired to real situations and practical actions.

Specific skills

To know and apply food service, hygiene and quality standards in the professional culinary arts, catering and hotel environment.

To acquire the established knowledge of the basic arts and techniques used in the area of the subject matter and in the handling of the corresponding professional utensils, instruments and equipment.

To know the products of animal and vegetable origin used in professional cuisine, with special emphasis on their preparation, handling and preservation, from reception to final processing

To develop culinary creativity based on the observation and study of regional singularities and traditions, through the study of local history and geography, climatology, ethnography and local produce.

To develop and educate on sensitivity in relation to aspects regarding the appearance and presentation of dishes and end products for customers.

To appreciate the link between the modern-day world and historic events and recognise the need to locate the historic framework of any event in order to understand it.

DISTRIBUTION OF WORK TIME

CLASSROOM-BASED ACTIVITY	INDEPENDENT STUDY/OUT-OF-CLASSROOM ACTIVITY
30 hours	45 hours